

## Two burner Chinese range.

CC/02



Customized production only: both dimension and burners disposition are chosen by the client. Special stove for the oriental cooking with high performance burners: the vertical flame heats the pan uniformly, allowing a fast and complete cooking. Two burners can be chosen among: cast iron atmospheric burners with vertical flame (C KW 9,5 - T KW 14,0) with gas safety valve taps, pilot flame and thermocouple. Removable burners to facilitate cleaning and maintenance. Structure in AISI 304 18/10 stainless steel AISI 304 18/10. Stainless steel cooking top thick 2,5 mm (reinforced): flat. Wall model. Removable drip-pans under the burners. Wok support rings (CERCHIO/CC), built in black enamelled cast iron. Round grids (GRIGLIA/CC) built in black enamel cast iron. AISI 304 18/10 stainless steel adjustable legs. CE conformity certification.

#### TECHNICAL DATA

<b>Width (mm)</b>	1000
<b>Height (mm)</b>	850
<b>Depth (mm)</b>	500
<b>Weight (Kg)</b>	85
<b>Volume (m<sup>3</sup>)</b>	0,4
<b>Burners</b>	2

#### EXTRA DATA

Modello "C", "T" 175 mm, modello "S" 220 mm, modello "B" 150
Removable drip pans